## **Christmas Cake**



**Important Information:** Over the next two weeks, you will be making and decorating a fruit Christmas cake. You need to bring in the correct ingredients each week. Please make sure that you soak your fruit in orange juice the night before the lesson.

## Ingredients for Fruit Cake:

125g Mixed Dried Fruit (Soaked Overnight in Orange Juice)

125g Sultanas (Soaked Overnight in Orange Juice)

60g Plain Flour

- 60g Butter, Softened
- 60g Dark Brown Sugar
- 50g Glacé Cherries
- 1 Egg, Lightly Beaten
- 1/2 Teaspoon Ground Cinnamon
- 1/2 Teaspoon Mixed Spice
- 1/2 Orange Zest or 1/2 Lime Zest

## Ingredients for Decoration:

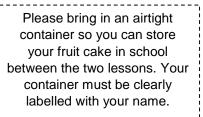
Apricot Jam: School will Provide

- 1 Packet of Marzipan
- 1 Packet of White Ready to Roll Fondant Icing
- Any Additional Decorations of Your Choice
- A Cake Board or Cardboard and Tin Foil to Make Your Own

## Method:

- 1. Preheat the oven to 150°C or Gas Mark 2.
- 2. Line the cake tin with greaseproof paper or baking parchment.
- 3. Weigh and measure out all ingredients accurately.
- 4. Whisk the butter and sugar for 5 min until light and fluffy using an electric whisk.
- 5. Crack the egg into a small bowl and beat with a fork.
- **6.** Whisk in the egg slowly to the butter and sugar. When you have almost added in all the egg, whisk in some flour to stop it curdling.
- 7. Fold in the flour, spices and fruit using a metal tablespoon.
- **8.** Spoon the mixture into the lined cake tin and make a small dip in the middle of the mixture.
- 9. Bake in the oven for 60 to 70 minutes.





- I need the ingredients for the fruit cake on:
- I need the ingredients for decorating my fruit cake on:





